fermentation

IMPACT FACTOR 3.7

CITESCORE 3.7

an Open Access Journal by MDPI

# Microbiota of Fermented Beverages

Guest Editors:

**Prof. Dr. Maurizio Ciani**
Department of Life and Environmental Science, Polytechnic University of Marche, Ancona, Italy

**Dr. Ilaria Mannazzu**
Department of Agricultural Sciences, University of Sassari, Viale Italia 39, 07100 Sassari, Italy

**Dr. Paola Domizio**
Department of Agriculture, Food, Environment and Forestry (DAGRI)-University of Florence Via Donizetti 6, 50144 Firenze, Italy

Deadline for manuscript submissions:
**closed (31 January 2018)**

## Message from the Guest Editors

Artisanal or industrial fermented beverages are the result of the metabolic activity of a complex microbiota made of the indigenous microorganisms naturally associated with the raw materials, and/or selected microorganisms inoculated as starter cultures.

Indeed, the identification of the key microbial communities associated with the different fermented beverages and the understanding of the physiological and metabolic interactions among microorganisms, are essential for the management of the fermentation processes and to ensure the quality of the final product. Both culturable and non-culturable microorganisms may play an important role in the final product. Thus, currently, there is great attention around the development and combination of culture-dependent/independent and metagenomic approaches for the characterization of the microbiota, and the elucidation of its metabolic potential. Likewise, new and updated studies regarding the microbial interactions that occur at all the various stages of production of fermented beverages are desirable.

mdpi.com/si/9665

Special Issue

# fermentation

IMPACT FACTOR 3.7

CITESCORE 3.7

an Open Access Journal by MDPI


## Editor-in-Chief


**Dr. Badal C. Saha**
Retired, National Center for Agricultural Utilization Research, USDA-ARS, Peoria, IL, USA


## Message from the Editor-in-Chief

Welcome to a new open access journal, Fermentation, which meets the growing need for a high quality peerreviewed international journal with easy access to all researchers globally. We hope that you will share our enthusiasm for this new journal and look forward to working with you to make Fermentation a leader in its field. Your contributions are vital for the success of this new journal. Proposals for editing a special issue for a particular topical area are always welcome.

## Author Benefits

**Open Access:** free for readers, with article processing charges (APC) paid by authors or their institutions.
**High Visibility:** indexed within Scopus, SCIE (Web of Science), PubAg, FSTA, Inspec, CAPlus / SciFinder, and other databases.
**Journal Rank:** JCR - Q2 (*Biotechnology & Applied Microbiology*) / CiteScore - Q2 (*Plant Science*)

## Contact Us


*Fermentation* Editorial Office
MDPI, St. Alban-Anlage 66
4052 Basel, Switzerland

Tel: +41 61 683 77 34
www.mdpi.com

mdpi.com/journal/fermentation
fermentation@mdpi.com
𝕏@Ferment_MDPI